b) at least one anti-crystallising agent comprising a fraction of at least one compound selected from the group consisting of pyrodextrins with a molecular weight in the range of 1000 to 8000 daltons

whereby the boiled sugar composition presents a microcrystallized surface layer.

49. A boiled sugar composition according to claim 48, having a glass transition temperature above ambient temperature.

50. A boiled sugar composition according to claim 48, having a glass transition temperature of greater than 30°C for its effective water content.

51. (New) The boiled sugar composition according to claim 48, wherein the anti-crystallizing agent is hydrogenated or oxidized.

52. (New) The boiled sugar composition according to claim 48, wherein the ratio by weight of anti-crystallizing agent to the soluble compound is in the range of 10/90 to 90/10.

53. (New) The boiled sugar composition according to claim 48, wherein the ratio by weight of anti-crystallizing agent to the soluble compound is in the range of 20/80 to 80/20.

54. (New) The boiled sugar composition according to claim 48, comprising by weight on a dry basis 25% to 35% of mannitol and by weight on a dry basis 65% to 75% of a fraction of hydrogenated dextrins.

55. (New) The boiled sugar composition according to claim 48, comprising by weight on a dry basis 65% to 75% of